

**Virginia Beach Department of Public Health  
Office of Environmental Health**

**Emergency Guidelines for Food Establishments**

**ESTABLISHMENT NAME:** \_\_\_\_\_

**ADDRESS:** \_\_\_\_\_

**12 VAC 5-421-3910 of the Commonwealth of Virginia Board of Health Food Regulations** states a permit holder shall immediately discontinue operations and notify the regulatory authority if an imminent health hazard may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, sewage backup, misuse of poisonous or toxic materials, onset of an apparent foodborne illness outbreak, gross unsanitary occurrence or condition, or other circumstance that may endanger public health. Also **12 VAC 5-421-3920** states if operations are discontinued as specified under 12 VAC 5-421-3910 or otherwise according to law, the permit holder shall obtain approval from the regulatory authority before resuming operations.

As such, the **Person in Charge (PIC)** must discontinue all food service operations if the following occurs and **contact the Virginia Beach Department of Public Health for an opening inspection** prior to resuming operations.

- **Structural Damage (will be referred to Virginia Beach Housing Code Enforcement for inspection)**
- **Flooding of the establishment**
- **Sewage Backup**
- **Disruption of Water Service or Water Service Determined to be Contaminated**
- **Interruption of Electrical Power**
- **Use of an Electrical Generator to power the facility and/or equipment**

When the only imminent health hazard is loss of electrical power, the Virginia Beach Department of Public Health grants permission to the PIC to reopen a food facility after full electric power is restored (not utilizing a generator) **without a health department inspection** providing the following requirements are met.

**REQUIREMENTS TO REOPEN A FOOD SERVICE FACILITY AFTER  
ELECTRIC POWER IS RESTORED**

- 1. CONTACT THE HEALTH DEPARTMENT**
- 2. EXTERIOR AND INTERIOR FREE FROM STRUCTURAL DAMAGE**
  - **MUST HAVE FULL ELECTRIC POWER, LIGHTING AND HOT WATER**
  - **DOORS AND SCREENS MUST BE IN GOOD REPAIR**
  - **FACILITY FREE FROM VERMIN (FLIES, ROACHES, RODENTS)**
  - **GARBAGE AND TRASH PROPERLY DISPOSED**



3. CHECK AND RECORD AIR TEMPERATURE AND FOOD TEMPERATURES IN ALL REFRIGERATOR AND FREEZER UNITS
4. DISCARD ALL POTENTIALLY HAZARDOUS FOOD (PHF) THAT EXCEEDED 41° F (SEE ATTACHED TEMPERATURE CHARTS)
  - KEEP INVENTORY OF DISCARDED FOOD FOR HEALTH DEPARTMENT REVIEW
  - PROVIDE INVENTORY OF PHF RECEIVED AFTER LOSS OF ELECTRIC POWER FOR HEALTH DEPARTMENT REVIEW. RECORD TEMPERATURE OF THIS FOOD UPON DELIVERY.
5. MAINTAIN ALL PHF BELOW 41° F OR ABOVE 135°F
  - MAINTAIN TEMPERATURE LOGS
6. NO DIRECT HAND CONTACT WITH READY TO EAT FOODS, USE UTENSILS, GLOVES AND DELI TISSUES WHEN HANDLING FOOD
7. INSURE ALL UTENSILS AND DISH WARE ARE PROPERLY WASHED AND SANITIZED
8. INSURE STRICT HAND WASHING PROCEDURES

I certify that the requirements noted above have been met.

---

Person in Charge/Certified Food Service Manager

---

Date



Virginia Beach Department of Public Health  
Office of Environmental Health  
4452 Corporation Lane  
Virginia Beach, VA 23462  
757 518-2646

### Food Safety During/After Temporary Power Outages

**A POWER OUTAGE OF 2 HOURS OR LESS IS NOT CONSIDERED HAZARDOUS TO FOOD THAT IS HELD UNDER SAFE CONDITIONS WHEN THE OUTAGE BEGINS.**

#### WHEN THERE IS A POWER OUTAGE:

- Note the time at which the power outage begins.
- Discard food products that are in the process of being cooked, but which have not yet reached the final temperature.

#### ACTIONS THAT CAN KEEP FOOD SAFE FOR SEVERAL HOURS

##### Cold PHF

##### Hot PHF

<ul style="list-style-type: none"> <li>Keep refrigerator and freezer doors closed as much as possible</li> </ul>	<ul style="list-style-type: none"> <li>Do not place hot foods in refrigerators or freezers</li> </ul>
<ul style="list-style-type: none"> <li>If practical, group packages of cold food together to reduce heat gain</li> </ul>	<ul style="list-style-type: none"> <li>Use "canned heat" under foods on electric steam tables to help maintain PHF at 135°F</li> </ul>
<ul style="list-style-type: none"> <li>Cover open refrigerated and frozen food cases, especially vertical displays</li> </ul>	<ul style="list-style-type: none"> <li>Use ice and/or ice baths to rapidly cool small batches of hot food</li> </ul>
<ul style="list-style-type: none"> <li><i>Caution: The use of dry ice may result in unsafe build-up of CO<sub>2</sub> (Carbon Dioxide).</i></li> </ul>	



## DISCONTINUE FOOD PREPARATION IF ANY OF THE FOLLOWING CONDITIONS EXIST

- Inability to properly wash, rinse and sanitize utensils
- Inoperative hood ventilation and make-up air supply systems in conjunction with gas or solid fuel heating and cooking equipment (***Danger: Toxic fumes may cause injury or death***)
- Lack of sufficient light in food preparation areas to allow for safe food preparation and cleaning and sanitizing of food contact surfaces.
- No hot water, inadequate water pressure
- Unsafe food temperatures

### WHEN THE POWER IS RESTORED

- Identify PHF that may have been in the temperature danger zone
- Check the internal food temperature
- If practical, separate packages of food in refrigeration units and freezers to allow for faster recooling.

Use the following to determine the disposition of PHF:

### REFRIGERATED PHF

Use the table below as a guide for handling PHF stored in refrigeration units during power outages:

Duration of Power Outage (hours)	Food Temperature		
	41 F or below	46 F to 50 F	50F or above
0-2	PHF can be sold	Immediately cool PHF To 41F or below within 2 hours	<b><i>PHF cannot be sold</i></b>
2-3	PHF can be sold, but must be cooled to 41F or below within 2 hours	Immediately cool PHF to 41F or below within 1 hour	<b><i>PHF cannot be sold</i></b>
4+	Immediately cool PHF to 41F or below within 1 hour	<b><i>PHF cannot be sold</i></b>	

**PHF IN HOT HOLDING UNITS**

Use the following table to determine what to do with PHF that is held in hot holding units and is below 135°F at the time the power is restored:

<b>Duration of Power Outage</b>	<b>Food below 135 F in Hot Holding Units When Power is Restored</b>
<b>2 hours or less</b>	<b>1. May be sold if reheated to 165° F and then held at 135° F or above; or 2. May be sold if rapidly cooled to 41° F or below within 2 hours following restoration of power.</b>
<b>More than 2 hours</b>	<b>Cannot be sold</b>

If food cannot be rapidly cooled as specified in the tables above, it cannot be sold.